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**[5220]-15**

**B.Sc. (Hospitality Studies) (First Year) EXAMINATION, 2017**

**FOOD SCIENCE : 105**

**Time : Three Hours**

**Maximum Marks : 80**

**N.B. :—** (i) Question No. 1 is compulsory.

(ii) Attempt any *five* questions from Q. Nos. 2 to 7.

**1. (A) Match the following :**

**[10]**

**‘A’**

**‘B’**

(i) Emulsion

Vector transmission

(ii) 100°C

Soup

(iii) Evaporation

Change in colour of potato

(iv) Danger zone

Solid to liquid

(v) Sol

PFA

(vi) Salmonellosis

Mayonnaise

(vii) Undesirable browning

212°F

(viii) Melting point

–6° to –25°

(ix) Compulsory Food Standard

Liquid to gas

(x) Freezer storage

5°–63°C

**(B) Define (any *five*) :**

**[10]**

(i) Hygiene

(ii) pH

(iii) Food additives

**P.T.O.**

- (iv) Smoke point
  - (v) Foam
  - (vi) Boiling under pressure.
2. (A) Explain any *six* sanitary practices to be followed by the food handler while handling food. [6]
- (B) Explain any *six* food additives with examples. [6]
3. Write short notes on (any *three*) : [12]
- (1) Requirements of Dry food storage
  - (2) Concept of HACCP in the catering industry
  - (3) Protective Display of food.
  - (4) Four Natural Toxins present in food.
4. (A) Explain 'Botulism' food poisoning on the basis of : [6]
- (1) Responsible organisms
  - (2) 2 foods involved
  - (3) Mode of transmission
  - (4) 2 Preventive measures.
- (B) Define 'Browning'. Explain desirable browning with examples. [6]
5. (A) Define cross contamination. Give any *four* ways to prevent it. [6]
- (B) List any *two* spoilage indicators in the following foods :[6]
- (1) Eggs
  - (2) Milk

- (3) Canned foods
  - (4) Fish
  - (5) Leafy vegetables
  - (6) Cereals.
6. (A) Explain any *six* measures to control the growth of microorganisms in food. [6]
- (B) Give the general guidelines for refrigerated food storage. [6]
7. (A) Why is pest control necessary ? List any *two* control measures to control the growth of Cockroaches and Rats. [6]
- (B) Explain the importance of protective clothing for a food handler. [6]